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Reserve:
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Recipes for quantity service

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(Food Service VII)



Bureau of Human Nutrition and Home Economics • U.S. DEPARTMENT of AGRICULTURE

These recipes, developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics, have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service. They are designed especially for the use of restaurants, cafeterias, hospitals and other institutions, and college dining halls. There is a wide range in the food cost of the different recipes; some are low-cost, suitable for institutions on limited budgets. For hospital diets, some recipes may require modification in seasonings or in fat content.

In standardizing, enlarging, and testing the recipes, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

Using the recipes. Weighing of ingredients is recommended because it is speedier and more accurate than measuring. However, approximate measures are also given for most ingredients, because measuring may be preferred. If ingredients are measured, they should be lightly packed in the measuring cup unless otherwise specified. Firm packing, especially of chopped or diced foods, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. The equivalent in diluted evaporated or reconstituted whole dry milk will also give satisfactory results.

Previous issues in the series, Recipes for Quantity Service, are available to cafeterias, restaurants, hotels, hospitals and other institutions, camps, and church groups. They may be obtained from Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture, Washington 25, D. C.

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Agricultural Research Administration
U. S. Department of Agriculture
Washington, D. C.

Soup

CHICKEN PIMENTO SOUP	Portion, 1 cup	50 Portions	100 Portions
Ingredients	25 Portions		
Finely chopped celery	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)
Finely chopped onion	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)	6 ounces (1 cup)
Butter or margarine	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
All-purpose flour	8 ounces (2 cups sifted)	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Pepper	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Chicken broth	3-1/4 quarts	6-1/2 quarts	3-1/4 gallons
Chopped cooked chicken	1 pound (3 cups)	2 pounds (1-1/2 quarts)	4 pounds (3 quarts)
Hot milk	2 quarts	1 gallon	2 gallons
Chopped pimientos	1/3 cup	2/3 cup	1-1/3 cups

Main Dish

SCALLOPED EGGS WITH HAM		Portion, 1/2 cup (4 ounces)		100 Portions	
Ingredients	25 Portions	50 Portions	50 Portions	100 Portions	
Finely chopped onion	1-1/2 tablespoons	1 ounce (3 tablespoons)	2 ounces (1/3 cup)		
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	1 pound 12 ounces (3-1/2 cups)		
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)		
Salt	1-1/3 tablespoons	1-1/2 ounces (2-2/3 tablespoons)	3 ounces (1/3 cup)		
Pepper	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon		
Dry mustard	1-1/2 teaspoons	1 tablespoon	2 tablespoons		
Hot milk	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons		
Worcestershire sauce	1/2 teaspoon	1 teaspoon	2 teaspoons		
Hard-cooked eggs, cubed	19	38	76		
Cubed cooked smoked ham	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)		
Chopped parsley	2 tablespoons	1/4 cup	1/2 cup		

Pans 16 $\frac{1}{2}$ by 10 $\frac{1}{2}$ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

Main Dish

HAM PINWHEELS		Portion, 1 ounce (2 biscuits)	
Ingredients		25 Portions	50 Portions
All-purpose flour	12 ounces (3 cups sifted)	1 pound 8 ounces (1½ quarts sifted)	3 pounds (3 quarts sifted)
Baking powder	2-1/3 tablespoons	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Vegetable shortening or lard	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
Milk	1 cup	2 cups	1 quart
Finely chopped onion	(2 tablespoons)	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Finely cubed cooked smoked ham	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)

Pans 27 by 17½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Sift flour, baking powder, and salt together three times, or blend in mixer for 5 minutes on low speed, using the whip.
2. Cut or rub in shortening until mixture is of consistency of coarse corn meal.
3. Add milk and mix just enough to moisten dry ingredients.
4. Turn out on a lightly floured board and knead about 1 minute.
5. Divide the dough into 12-ounce balls. Roll each to form a rectangle 15 by 4 inches.
6. Sprinkle with the onion and ham (3 ounces or 1½ cup to each roll). Roll as for jelly roll. Cut into 1/2-inch slices.
7. Place on baking sheets and bake at 425° F. (hot) 15 to 17 minutes.
8. Serve on Scalloped Eggs with Ham (p.5) or with a cheese sauce.

Main Dish

PIESTA HAMBURGERS	Portion, 3-1/4 ounce meat mixture, 2-ounce bun	25 Portions	50 Portions	100 Portions
Ingredients				
Eggs	2/3 cup	1-1/4 cups	2-1/2 cups	
Ground beef	3 pounds	6 pounds	12 pounds	
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)	
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon	
Chili powder	1-1/2 tablespoons	3 tablespoons	1/3 cup	
Catsup	1/3 cup	2/3 cup	1-1/3 cups	
Worcestershire sauce	1 tablespoon	2 tablespoons	1/4 cup	
Cooked kidney beans	2 pounds *	4 pounds *	8 pounds *	
Onion, chopped	3 ounces (1/2 cup)	6 ounces (1 cup)	12 ounces (2 cups)	
Garlic	3/4 ounce (6 cloves)	1-1/2 ounces (12 cloves)	3 ounces (24 cloves)	
Salad oil	1/3 cup	3/4 cup	1-1/2 cups	
Round buns	25	50	100	
Cheese	1 pound 9 ounces (25 1-ounce slices)	3 pounds 2 ounces (50 1-ounce slices)	6 pounds 4 ounces (100 1-ounce slices)	

1. Beat eggs and combine with meat. Add salt, pepper, chili powder, catsup, Worcestershire sauce, and cooked beans. Mix well.
2. Sauté the onion and garlic in oil until brown. Combine with the meat mixture.
3. Portion the mixture, with a No. 8 scoop (1/2 cup) and shape into patties. Bake at 350° F. (moderate) until well done (about 30 minutes).
4. Place the patties on the lower halves of buns. Top each with a slice of cheese and cover with top of bun.
5. Place on sheet pan and heat in the oven at 300° F. (slow) until cheese melts. Serve immediately.

* Cook 12 ounces dry beans for 25 portions, 1-1/2 pounds for 50, 3 pounds for 100.



Main Dish

TAMAQUE PIE	Portion, 2/3 cup (about 6 ounces)	25 Portions	50 Portions	100 Portions
Ingredients				
White corn meal	12-1/2 ounces (2-1/2 cups)	1 pound 9 ounces (1-1/4 quarts)	3 pounds 2 ounces (2-1/2 quarts)	1. Mix corn meal with the cold water and stir into boiling salted water. Cover and cook over boiling water for 40 minutes.
Cold water	2-1/2 cups	1-1/4 quarts	2-1/2 quarts	
Salt	4 teaspoons	1-1/2 ounces (2-2/3 tablespoons)	3 ounces (1/3 cup)	2. Sauté onion, green pepper, and ground beef in the butter or margarine until onion is tender and meat is browned.
Boiling water	2 quarts	1 gallon	2 gallons	
Finely chopped onion	8 ounces (1-1/3 cups)	1 pound (2-2/3 cups)	2 pounds (1 quart 1-1/3 cups)	3. Add tomatoes, olives, salt, and chili powder. Cook until thick (about 15 minutes).
Finely chopped green pepper	6 ounces (1-1/4 cups)	12 ounces (2-1/2 cups)	1 pound 8 ounces (1-1/4 quarts)	
Ground beef	2 pounds 12 ounces	5 pounds 8 ounces	11 pounds	4. Stir half the corn meal mush (1-1/4 quarts or 2 pounds 2 ounces for 25 portions; 2-1/2 quarts or 5 pounds 8 ounces for 50; 1-1/4 gallons or 11 pounds for 100) into the meat mixture.
Butter or margarine	3 ounces (1/3 cup)	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	
Canned tomatoes	1-1/4 quarts	2-1/2 quarts	1-1/4 gallons	
Sliced ripe olives	11 ounces (2-1/2 cups)	1 pound 6 ounces (1-1/4 quarts)	2 pounds 12 ounces (2-1/2 quarts)	5. Pour into greased baking pans.
Salt	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	6. Using a No. 30 scoop (2-1/5 tablespoons) top each portion with remaining mush. Brush with melted butter or margarine.
Chili powder	1 ounce (3-2/3 tablespoons)	2-1/4 ounces (1/2 cup)	4-1/2 ounces (1 cup)	7. Bake at 375° F. (moderate) for 20 minutes.

Pans 16 $\frac{1}{2}$ by 10 $\frac{1}{2}$ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions. 7. Bake at 375° F. (moderate) for 20 minutes.

Main Dish

STUFFED ACORN SQUASH		Portion, 1/2 squash, 1/3 cup filling (3 ounces)		
Ingredients	25 Portions	50 Portions	100 Portions	
Halves of acorn squash	25	50	100	1. Remove seeds and sprinkle squash with the salt.
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	2. Combine sausage, crumbs, eggs, milk, and onion. Mix well (on mixer, beat for 2 minutes at medium speed).
Pork sausage	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)	12 pounds (1-1/2 gallons)	3. Using a No. 12 scoop (1/3 cup), place sausage mixture in each squash half.
Soft bread crumbs	2 cups	1 quart	2 quarts	4. Set the squash in baking pans. Add hot water to cover bottoms of pans.
Eggs	1 cup	2 cups	1 quart	5. Bake covered for 45 minutes at 400° F. (hot). Remove cover and bake 15 minutes longer to brown.
Milk	1-1/2 cups	3 cups	1-1/2 quarts	
Finely chopped onion	4 ounces (2/3 cup)	8 ounces (1-1/3 cups)	1 pound (2-2/3 cups)	



Main Dish

BARBECUED LIMA BEANS		Portion, 1/2 cup (4-1/2 ounces)	
Ingredients	24 Portions	48 Portions	96 Portions
Small dry lima beans	1 pound 12 ounces (1 quart)	3 pounds 8 ounces (2 quarts)	7 pounds (1 gallon)
Boiling water	2 quarts	1 gallon	2 gallons
Chopped onion	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)
Minced garlic	1-1/4 teaspoons	2-1/2 teaspoons	1-2/3 tablespoons
Chopped salt pork	8 ounces	1 pound	2 pounds
Prepared mustard	3 tablespoons	6 tablespoons	3/4 cup
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Worcestershire sauce	2 teaspoons	4 teaspoons	3 tablespoons
Chili powder	2 teaspoons	4 teaspoons	3 tablespoons
Condensed tomato soup	2-1/2 cups	1-1/4 quarts	2-1/2 quarts
Vinegar	1/4 cup	1/2 cup	1 cup
Brown sugar	4 teaspoons	3 tablespoons	1/3 cup
Bean liquid	2 cups	1 quart	2 quarts

Pans, 16 $\frac{1}{2}$ by 10 $\frac{1}{2}$ inches: 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

BEETS WITH ORANGE SAUCE

	Portion, 1/2 cup (4-1/2 ounces)			Vegetable
Ingredients	25 Portions	50 Portions	100 Portions	
Salt	3-1/2 teaspoons	2-1/3 tablespoons	3 ounces (1/3 cup)	1. Combine salt, sugar, and cornstarch. Stir in the orange juice.
Sugar	7 ounces (7/8 cup)	14 ounces (1-3/4 cup)	1 pound 12 ounces (3-1/2 cups)	2. Cook until thick and smooth, stirring constantly.
Cornstarch	2-1/4 ounces (1/2 cup)	4-1/2 ounces (1 cup)	9 ounces (2 cups)	3. Remove from heat. Add lemon juice, orange rind, and butter or margarine. Pour over beets and stir carefully.
Orange juice	3-1/2 cups	1-3/4 quarts	3-1/2 quarts	4. Heat and serve.
Lemon juice	1/2 cup	1 cup	2 cups	
Grated orange rind	1 tablespoon	2 tablespoons	1/4 cup	
Butter or margarine	3 ounces (6 tablespoons)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	
Sliced cooked beets	2-3/4 quarts	5-1/4 quarts	2-1/2 gallons	



POTATO SALAD	Portion, 1/2 cup (4 ounces)	100 Portions	Salad
Ingredients	25 Portions	50 Portions	Combine all ingredients.
Diced cooked potatoes	3 pounds 12 ounces (2-1/2 quarts)	7 pounds 8 ounces (1-1/4 gallons)	1. Chill for about 3 hours to allow potatoes to absorb the dressing.
Salt	4 teaspoons	1-1/2 ounces (2-2/3 tablespoons)	2. Portion with a No. 8 scoop (1/2 cup).
Pepper	1/4 teaspoon	1/2 teaspoon	* For recipes see PA-135 (Food Service II), pp. 13 and 15.
Coarsely chopped celery	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	Note: If desired, sliced, pitted olives may be added: 1/2 cup for 25 portions, 1 cup for 50, 2 cups for 100.
Coarsely chopped hard-cooked eggs	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	
Finely chopped onion	3 ounces (1/2 cup)	6 ounces (1 cup)	
Mayonnaise *	1 cup	2 cups	
Cooked salad dressing *	1 cup	2 cups	

GINGER MUFFINS		Portion, 1 muffin (2 ounces)		Bread	
Ingredients		25 Portions	50 Portions	100 Portions	
Eggs	2/3 cup	1-1/3 cups	2-2/3 cups	1.	Beat eggs slightly. Add sugar, molasses, and butter or margarine.
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	2.	Sift together the flour, cinnamon, nutmeg, ginger, and soda. Add alternately with the buttermilk to the egg mixture.
Dark molasses	1-1/3 cups	2-2/3 cups	5-1/3 cups	3.	Using a No. 16 scoop (1/4 cup), portion the batter into greased muffin pans.
Melted butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	4.	Bake at 425° F. (hot) for 15 minutes.
All-purpose flour	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	4 pounds (1 gallon sifted)		
Cinnamon	1 tablespoon	2 tablespoons	1/4 cup		
Nutmeg	1/2 teaspoon	1 teaspoon	2 teaspoons		
Ginger	1 tablespoon	2 tablespoons	1/4 cup		
Soda	1 tablespoon	2 tablespoons	1/4 cup		
Buttermilk	1-1/3 cups	2-2/3 cups	5-1/3 cups		

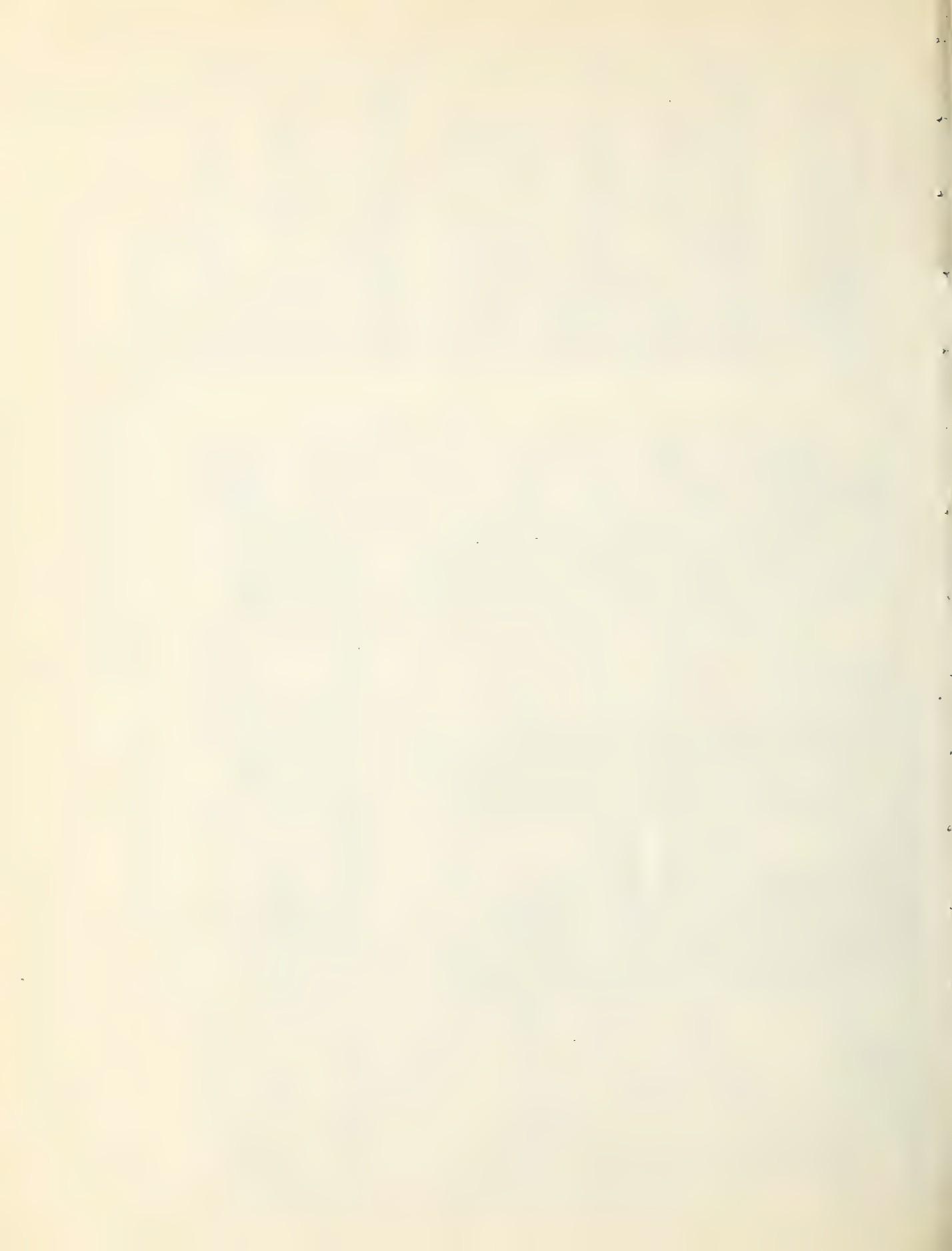
APPLE SWIRLS

		Portion, 1 swirl (2-3/4 ounces)			
Ingredients		24 Portions	48 Portions	96 Portions	
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	1 pound (2 cups)	1. Cream butter or margarine with brown sugar and syrup. Spread evenly in pans (9 ounces per pan) and cover with chopped apples.
Brown sugar	3-1/2 ounces (1/2 cup*)	7 ounces (1 cup*)	14 ounces (2 cups*)	14 ounces (2 cups*)	
Corn syrup	2 tablespoons	3 ounces (1/4 cup)	6 ounces (1/2 cup)	6 ounces (1/2 cup)	2. Sift together the flour, baking powder, salt, and brown sugar (second quantity listed). Cut or rub in shortening until mixture is of consistency of coarse corn meal.
Chopped peeled apples	1 pound (3-1/4 cups*)	2 pounds (1 quart 2-1/2 cups*)	4 pounds (3-1/4 quarts*)	4 pounds (3-1/4 quarts*)	
All-purpose flour	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	4 pounds (1 gallon sifted)	4 pounds (1 gallon sifted)	3. Beat eggs. Combine with milk and add the flour mixture. Mix just enough to moisten dry ingredients.
Baking powder	3/4 ounce (2 tablespoons)	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)	3 ounces (1/2 cup)	
Salt	1-1/2 teaspoons	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	1 ounce (2 tablespoons)	4. Place on floured board and knead lightly for 1/2 minute. Divide dough into 1-pound 2-ounce balls. Roll each to a rectangle 18 by 6 by 1/4 inches.
Brown sugar	3-1/2 ounces (1/2 cup*)	7 ounces (1 cup*)	14 ounces (2 cups*)	14 ounces (2 cups*)	5. For filling, mix sugar, spices, and chopped apples. Sprinkle on dough (5 ounces or 1/2 cup for each roll).
Vegetable shortening or lard	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	1 pound 8 ounces (3 cups)	6. Roll as for jelly roll. Cut in 1-1/2 inch slices. Place cut side down on chopped apples in the pans.
Eggs	1/3 cup	3/4 cup	1-1/2 cups	1-1/2 cups	7. Bake 25 minutes at 425° F. (hot). Serve with Lemon Sauce (p. 25).
Milk	1 cup	2 cups	1 quart	1 quart	* Well packed.

FILLING

Granulated sugar	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	1 pound (2 cups)	
Cinnamon	1 teaspoon	2 teaspoons	4 teaspoons	4 teaspoons	
Nutmeg	1/2 teaspoon	1 teaspoon	2 teaspoons	2 teaspoons	
Chopped peeled apples	5 ounces (1 cup*)	12 ounces (2-1/2 cups*)	1 pound 8 ounces (1-1/4 quarts*)	1 pound 8 ounces (1-1/4 quarts*)	

Pans 16½ by 10½ inches: 1 for 24 portions, 2 for 48 portions, 4 for, 96 portions.



LEMON SAUCE	Portion, 2 tablespoons	Portion, 24 Portions	48 Portions	96 Portions
Ingredients				
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	1. Combine sugar, cornstarch, and salt in sauceron.
Cornstarch	1-1/2 ounces (1/3 cup)	3 ounces (2/3 cup)	6 ounces (1-1/3 cups)	2. Add boiling water slowly, stirring constantly.
Salt	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon	3. Continue stirring and cook 10 minutes, or until clear and thickened.
Boiling water	2-1/2 cups	1-1/4 quarts	2-1/2 quarts	4. Add butter or margarine and lemon juice.
Butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)	
Lemon juice	1/3 cup	2/3 cup	1-1/3 cups	



ORANGE PIE

		Portion, 1/6 pie.	
Ingredients		5 Pies	10 Pies
Sugar	2 pounds (1 quart)	4 pounds (2 quarts)	1. Combine sugar, cornstarch, and salt. Add orange juice and blend well.
Cornstarch	9 ounces (2 cups)	1 pound 2 ounces (1 quart)	2. Cook over direct heat, stirring frequently, until thick and clear. Remove from heat.
Salt	1-1/4 teaspoons	2-1/2 teaspoons	3. Beat egg yolks with remaining sugar (second quantity listed); slowly stir into the first mixture. Return to heat and cook for 3 minutes.
Orange juice	3 quarts	1-1/2 gallons	4. Stir in lemon juice, butter or margarine, and grated orange rind.
Egg yolks	1 cup	2 cups	5. Pour mixture into baked pie shells (1 pound 9 ounces or 3 cups per pie).
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	6. Cool and cover with meringue. Bake at 350° (moderate) for 12 minutes or until meringue is firm and browned.
Lemon juice	1/3 cup	2/3 cups	
Butter or margarine	3 ounces (1/3 cup)	6 ounces (3/4 cup)	
Grated orange rind	2-1/2 teaspoons	5 teaspoons	
Baked 9-inch * pastry shells	5	10	<u>Meringue:</u>
<u>MERINGUE</u>			
Egg whites	1-1/3 cups	2-2/3 cups	1. Beat egg whites until stiff but not dry.
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2. Gradually add sugar and salt, beating until well blended.
Salt	1/4 teaspoon	1/2 teaspoon	* For pastry recipe see PA-135 (Food Service II, p. 27).

Dessert

Bureau of Human Nutrition and Home Economics, Food Service VII



Dessert

PEACH ROLL	Portion, 1 slice (4 ounces)	60 Portions	120 Portions
Ingredients			
FILLING			
Finely chopped fresh peaches	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)	12 pounds (1-1/2 gallons)
Sugar	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Cornstarch	1-1/2 ounces (1/3 cup)	3 ounces (2/3 cup)	6 ounces (1-1/3 cups)
Lemon juice	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Butter or margarine	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)

CAKE ROLL

Cake flour	14 ounces (1 quart sifted)	1 pound 12 ounces (2 quarts sifted)	3 pounds 8 ounces (1 gallon sifted)
Baking powder	1 tablespoon	1 ounce (2-1/2 tablespoons)	2 ounces (1/3 cup)
Eggs	2-1/4 cups	4-1/2 cups	2-1/4 quarts
Sugar	1 pound 14 ounces (3-3/4 cups)	3 pounds 12 ounces (1 quart 3 $\frac{1}{2}$ cups)	7 pounds 8 ounces (3-3/4 quarts)
Lemon juice	2-1/2 tablespoons	1/3 cup	1/2 cup
Hot milk	1-1/2 cups	3 cups	1-1/2 quarts

Pans 15 by 10 inches: 3 for 30 portions, 6 for 60 portions, 12 for 120 portions.

1. Make filling: Combine peaches, sugar, cornstarch, lemon juice, and butter or margarine. Cook until thickened, stirring occasionally. Cool.
2. Sift flour and baking powder together three times.
3. Beat eggs until very thick and light (on mixer, about 10 minutes at medium speed).
4. Add sugar gradually, then the lemon juice.
5. Blend in flour slowly. Add milk, mixing until batter is smooth.
6. Turn batter into greased pans lined with waxed paper (1 pound 9 ounces or 1 quart per pan).
7. Bake at 350° (moderate) for 13 minutes.
8. Take from pan and strip off paper. Spread filling on cakes (1 pound 3-3/4 ounces or 2 cups for each).
9. Roll immediately as for jelly roll. Wrap in a towel or waxed paper which has been dusted with confectioners' sugar. Cool.

1. The first section of the report contains a brief history of the project.

Section	Content	Source	Notes
1. Introduction	Project title, purpose, scope, and objectives.	Project Charter	
2. Project Scope	Project scope statement, including product requirements and acceptance criteria.	Project Charter	
3. Project Plan	Project plan, including schedule, budget, and resource allocation.	Project Charter	
4. Project Management	Project management plan, including risk management, quality management, and change management.	Project Charter	
5. Project Status	Project status report, including progress, issues, and risks.	Project Charter	
6. Project Deliverables	Project deliverables, including scope, quality, and time constraints.	Project Charter	
7. Project Risks	Project risks, including potential threats and opportunities.	Project Charter	
8. Project Issues	Project issues, including current challenges and concerns.	Project Charter	
9. Project Changes	Project changes, including recent modifications and updates.	Project Charter	
10. Project Lessons Learned	Project lessons learned, including best practices and areas for improvement.	Project Charter	
11. Project Closure	Project closure plan, including final reporting and documentation.	Project Charter	
12. Project Appendices	Project appendices, including supporting documents and reference materials.	Project Charter	

Dessert

PEANUT - OATMEAL COOKIES		Portion, 2 cookies (1-1/2 ounces)		Dessert
Ingredients	25 Portions	50 Portions	100 Portions	
Softened butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)	1. Combine ingredients in the order listed.
Brown sugar	14 ounces (2 cups *)	1 pound 12 ounces (1 quart *)	3 pounds 8 ounces (2 quarts *)	2. Portion the dough onto baking sheets, using a No. 40 scoop (1-3/5 tablespoons). Place portions about 1 inch apart and flatten with a fork.
Eggs	1/3 cup	2/3 cup	1-1/3 cups	3. Bake at 375° F. (moderate) for 8 minutes.
All-purpose flour	8 ounces (2 cups sifted)	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	* Well packed.
Soda	1 teaspoon	2 teaspoons	4 teaspoons	
Quick-cooking rolled oats	6 ounces (2 cups)	12 ounces (1 quart)	1 pound 8 ounces (2 quarts)	
Chopped salted peanuts	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)	
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons	
Vanilla	1 teaspoon	2 teaspoons	4 teaspoons	

Pans 27 by 17-1/2 inches: 2 for 25 portions, 4 for 50 portions, 8 for 100 portions.

